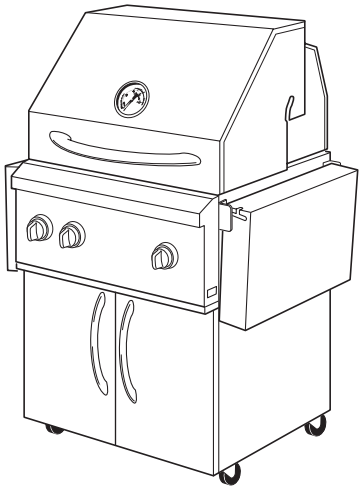
INSTALLATION INSTRUCTIONS AND USE AND CARE GUIDE

27” (68.6 CM) AND 36” (91.4 CM) ARCHITECT™ SERIES OUTDOOR GRILLS

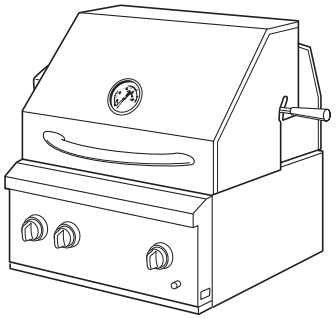
(PORTABLE AND BUILT-IN — NON-COMBUSTIBLE CONSTRUCTION)

27” (68.6 cm) Portable Outdoor Grill without rotisserie shown



Models
KFGR271SSS
KFGR361SSS
KFGR383SSS

27” (68.6 cm) Built-In Outdoor Grill with rotisserie shown



Models
KBGN274SSS
KBGN364SSS

IMPORTANT:
Read and save these instructions.

IMPORTANT:
Installer: Leave Installation Instructions with the consumer.
Consumer: Keep Installation Instructions for future reference.
Save Installation Instructions for local electrical inspector’s use.

Write the model and serial numbers in space provided below before installing or using outdoor grill. The numbers are stamped on the identification label located on the underside of grill drip tray. It is also located on the model/serial number plate, located on heat shield behind control panel.

Model # _____

Serial # _____

Quick Reference
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KitchenAid® Part No. 9763754
FOR THE WAY IT’S MADE®

OUTDOOR GRILL SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING.” These words mean:

⚠ DANGER — **You can be killed or seriously injured if you don't immediately follow instructions.**

⚠ WARNING — **You can be killed or seriously injured if you don't follow instructions.**

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

FOR YOUR SAFETY

If you smell gas:

1. **Shut off gas to the appliance.**
2. **Extinguish any open flame.**
3. **Open lid.**
4. **If odor continues, immediately call your gas supplier or your fire department.**

FOR YOUR SAFETY

1. **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
2. **An L.P. cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.**

WARNING: For your safety, the information in this manual must be followed to minimize the risk of fire or explosion, or to prevent property damage, personal injury, or death.

- **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
- **WHAT TO DO IF YOU SMELL GAS:**
  - **Do not try to light any appliance.**
  - **Do not touch any electrical switch; do not use any phone in your building.**
  - **Clear the room, building, or area of all occupants.**
  - **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
  - **If you cannot reach your gas supplier, call the fire department.**
- **Installation and service must be performed by a qualified installer, service agency, or the gas supplier.**

IMPORTANT SAFETY INSTRUCTIONS

1. Do not install portable or built-in outdoor grills in or on a recreational vehicle, portable trailer, boat or in any other moving installation.
2. Always maintain minimum clearances from combustible construction, see “Location Requirements” section.
3. The outdoor cooking gas appliance shall not be located under overhead unprotected combustible construction.
4. This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage, or any other enclosed area.
5. Keep any electrical supply cord and fuel supply hose away from any heated surfaces.
6. Keep outdoor cooking and appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
7. Do not obstruct the flow of combustion and ventilation air. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
8. Inspect the gas cylinder supply hose before each use of the grill. If the hose shows excessive abrasion or wear, or is cut, it MUST be replaced before using the grill. Contact your dealer and use only replacement hoses specified for use with the grill. If removal of an access plate(s) or opening of a door(s) is required for this inspection, instructions shall be provided on how to gain access for the inspection.
9. Visually check the burner flames. They should be blue. Slight yellow tipping is normal for L.P. gas.
10. Check and clean burner/venturi tube for insects and insect nest. A clogged tube can lead to fire under the grill.
11. The L.P. gas supply cylinder to be used must be:
    - constructed and marked in accordance with the Specification for L.P. Gas Cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres, and Tubes for Transportation of Dangerous Goods; and Commission.
    - provided with a listed overfilling prevention device.
    - provided with a cylinder connection device compatible with the connection for outdoor grill appliances.
12. Always check connections for leaks each time you connect and disconnect the L.P. gas supply cylinder. See “Installation Instructions” section.
13. When the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder.
14. Storage of an outdoor gas grill appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor gas grill.
15. Cylinders must be stored outdoors and out of the reach of children and must not be stored in a building, garage, or any other enclosed area.
16. The pressure regulator and hose assembly supplied with the outdoor gas grill must be used. A replacement pressure regulator and hose assembly specific to your model is available from your outdoor grill dealer.
17. The cylinder supply system must be arranged for proper vapor withdrawal.
18. Gas cylinder must include a collar to protect the cylinder valve.

Save These Instructions

If the following information is not followed exactly, a fire causing death or serious injury may occur.
- Do not store a spare LP-gas cylinder under or near this grill.
- Never fill the cylinder beyond 80 percent full.

IMPORTANT: This grill is manufactured for outdoor use only.
For grills that are to be used at elevations above 2000 feet, orifice conversion is required. See “Gas supply requirements” section.
It is the responsibility of the installer to comply with the minimum installation clearances specified on the model/serial rating plate. The model/serial rating plate can be found on the heat shield behind control panel.
Copies of the standards listed may be obtained from:

National Fire Protection Association
One Batterymarch Park
Quincy, Massachusetts 02269
CSA International
8501 East Pleasant Valley Rd.
Cleveland, Ohio 44131-5575

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birth defects, or other reproductive harm, and requires businesses to warn of potential exposure to such substances.
WARNING: This product contains a chemical known to the State of California to cause cancer, birth defects, or other reproductive harm.
This appliance can cause low-level exposure to some of the substances listed, including benzene, crystalline silica, carbon monoxide, toluene, and soot.

In the State of Massachusetts, the following installation instructions apply:
- Installations and repairs must be performed by a qualified or licensed contractor, plumber, or gasfitter qualified or licensed by the State of Massachusetts.
- If using a ball valve, it shall be a T-handle type.
- A flexible gas connector, when used, must not exceed 3 feet.

INSTALLATION REQUIREMENTS

Tools and Parts

Gather the required tools and parts before starting installation. Read and follow the instructions provided with any tools listed here.

Tools needed for portable outdoor grill and built-in outdoor grill non-combustible construction installations:

- Level
- Small, flat-blade screwdriver
- Flat-blade screwdriver
- Phillips screwdriver
- Tape measure or ruler
- Slip-joint pliers
- Pipe wrench
- Scissors or cutting pliers to remove tiedowns

Materials required for built-in outdoor grill and built-in outdoor grill non-combustible construction:

- Gas line shutoff valve
- 1/2″ male pipe thread nipple for connection to pressure regulator
- L.P. gas-resistant pipe-joint compound
- CSA design-certified outdoor flexible stainless steel appliance connector [4-5 ft. (1.2-1.5 m)] or rigid gas supply line as needed
- Noncorrosive leak detection solution

Materials required for portable:

- Noncorrosive leak detection solution

Parts supplied for built-in outdoor grill and built-in outdoor grill non-combustible construction:

- Convertible regulator set for 4″ W.C. natural gas.
- 2 single-prong plugs/transformer assemblies.
- Rotisserie motor.
- Rotisserie forks.
- Rotisserie spit and handle.

Parts needed for built-in outdoor grill and built-in outdoor grill non-combustible construction:

The built-in outdoor grills are manufactured for use with natural gas.

To convert to L.P./propane gas, Gas Conversion Kit no. 4396311 must be used. Follow Instructions included with kit.

Parts supplied for portable:

- Hose and regulator assembly set for 11″ W.C. L.P. gas (attached to manifold).

Parts needed for portable:

The portable outdoor grills are manufactured for use with L.P./ propane gas.

To convert to natural gas, Gas Conversion Kit No. 4396312 must be used. Follow Instructions included with kit.

- To connect to a fixed L.P./ propane gas supply you must purchase Convertible regulator kit No. 4396424 from your dealer.

Location Requirements

⚠ WARNING

Explosion Hazard

Do not store fuel tank in a garage or indoors.

Do not store grill with fuel tank in a garage or indoors.

Failure to follow these instructions can result in death, explosion, or fire.

⚠ WARNING

Fire Hazard

Do not use grill near combustible materials.

Do not store combustible materials near grill.

Doing so can result in death or fire.

Select a location that provides minimum exposure to wind and traffic paths. The location should be away from strong draft areas.

Do not obstruct flow of combustion and ventilation air.

⚠ WARNING

Fire Hazard

Do not install this grill on or near combustible materials.

Doing so can result in death or fire.

If you plan to use a combustible enclosure:

return this unit and replace it with the model which is manufactured for use in a combustible enclosure.

Rotisserie

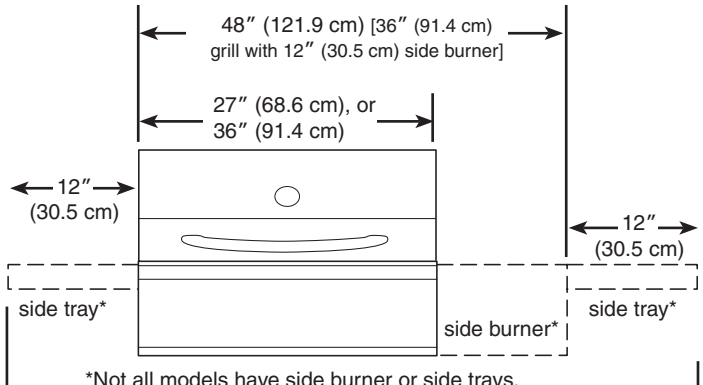
If your model is equipped with a rotisserie, 6″ (15.2 cm) minimum clearance on each end is needed for the motor and skewer. A grounded, 3-prong outlet located to the left of the grill is required. (See “Electrical Requirements” section.)

Product Dimensions

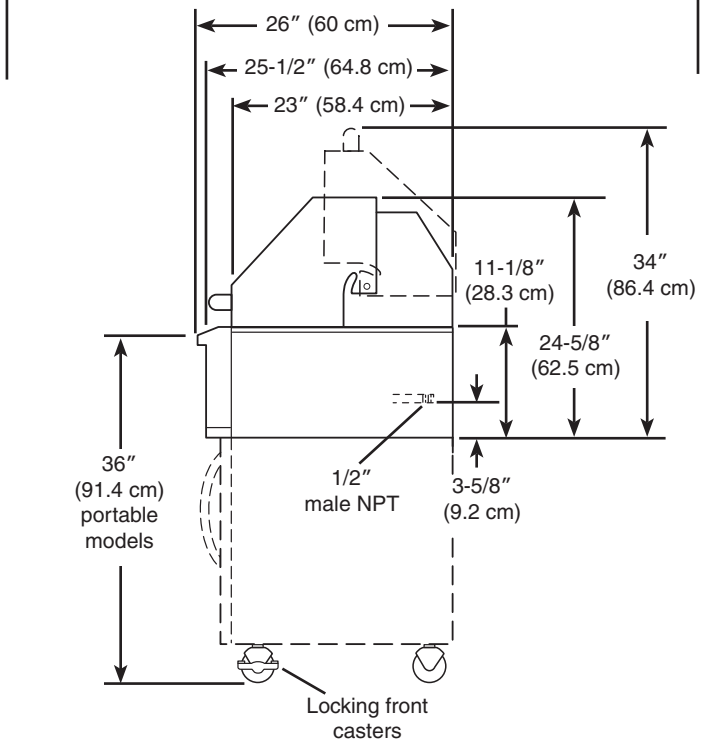
Portable and built-in non-combustible construction models

Clearance to combustible construction for built-in non-combustible construction and portable outdoor grills:

- A minimum of 12″ (30.5 cm) must be maintained between the grill hood, sides and back and any combustible construction.
- A 12″ (30.5 cm) minimum clearance must also be maintained below the cooking surface and any combustible construction.



*Not all models have side burner or side trays.



Built-In Installation Dimensions

(non-combustible enclosure)

⚠WARNING

Fire Hazard

Do not install this grill on or near combustible materials.

Doing so can result in death or fire.

IMPORTANT: If grill is to be installed in a combustible enclosure, return this unit and replace it with the model which is manufactured for use in a combustible enclosure.

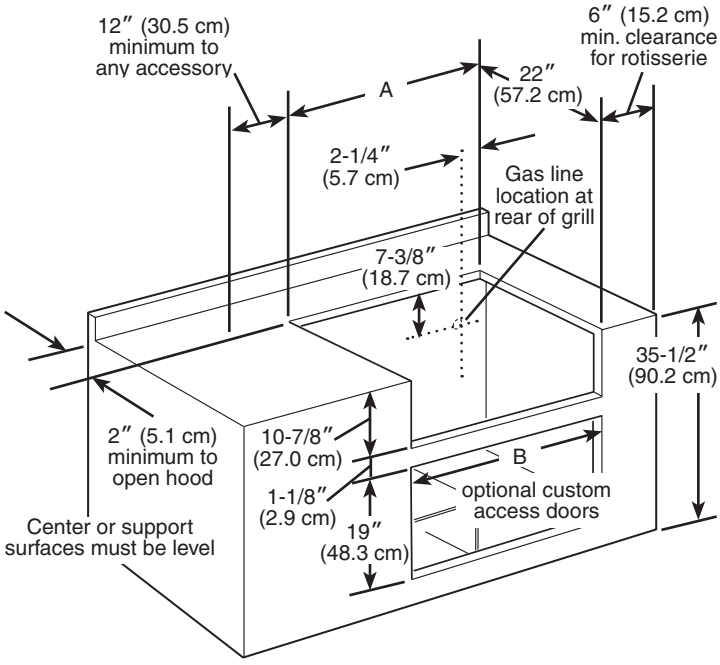
Enclosure and clearance dimensions that are shown must be used. Given dimensions provide required clearances.

The installation of this grill must conform with the current standards CSA-Z21.58a-1998, or with local codes.

For installations in a non-combustible enclosure, the grill drops into the opening and is supported by its side flanges. Do not use a bottom support.

Copies of the standards listed may be obtained from:

CSA International
8501 East Pleasant Valley Rd.
Cleveland, Ohio 44131-5575


12″ (30.5 cm) minimum to any accessory
6″ (15.2 cm) min. clearance for rotisserie
A
22″ (57.2 cm)
2-1/4″ (5.7 cm)
Gas line location at rear of grill
7-3/8″ (18.7 cm)
35-1/2″ (90.2 cm)
2″ (5.1 cm) minimum to open hood
10-7/8″ (27.0 cm)
B
1-1/8″ (2.9 cm)
optional custom access doors
19″ (48.3 cm)
Center or support surfaces must be level

Non-combustible enclosure installations

Grill size	A	B
27” (68.6 cm)	26” (66.7 cm)	25-1/4” (64.1 cm)
36” (91.4 cm)	35” (89.5 cm)	34-1/4” (87.0 cm)

Electrical Requirements

Built-in models - rotisserie and grill light

⚠WARNING

Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

If codes permit and a separate ground wire is used, it is recommended that a qualified electrician determine that the ground path is adequate.

Check with a qualified electrician if you are not sure whether the grill is properly grounded.

Do not ground to a gas pipe.

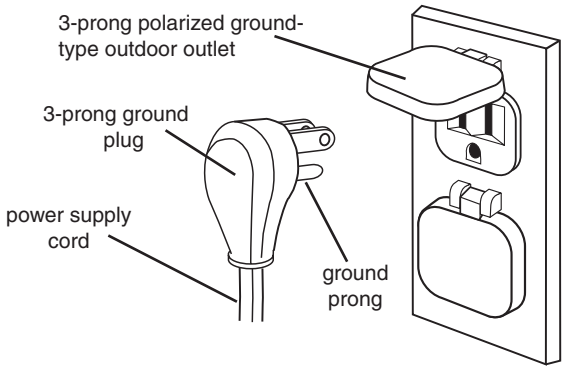
A 120-volt, 60-Hz, AC-only, 15-ampere, fused electrical supply is required.

Recommended ground method

A grounded 3-prong outdoor outlet grounded in accordance with the National Electrical Code ANSI/NFPA 70 or Canadian Electrical Code (C22.1) — and local codes and ordinances.

Copies of the standards listed above may be obtained from:

CSA International
8501 East Pleasant Valley Rd.
Cleveland, Ohio 44131-5575
National Fire Protection Association
One Batterymarch Park
Quincy, Massachusetts 02269



Gas Supply Requirements

⚠WARNING

Explosion Hazard

Use a new CSA International approved "outdoor" gas supply line.

Securely tighten all gas connections.

If connected to LP, have a qualified person make sure gas pressure does not exceed 11" (28 cm) water column.

Examples of a qualified person include:

licensed heating personnel,
authorized gas company personnel, and
authorized service personnel.

Failure to do so can result in death, explosion, or fire.

Observe all governing codes and ordinances.

IMPORTANT: This installation must conform with all local codes and ordinances. In the absence of local codes, installation must conform with American National Standard National Fuel Gas Code ANSI Z223.1 -latest edition or CAN/CGA B149.1 -latest edition.

IMPORTANT: Grill must be connected to a regulated gas supply.

- Input ratings shown on the model/serial rating plate are for elevations up to 2,000 feet (610 m). For elevations above 2,000 feet (610 m), ratings are reduced at a rate of 4% for each 1,000 feet (305 m) above sea level. Orifice conversion is required. Contact KitchenAid Assistance Center.
- Refer to the model/serial rating plate for information on the type of gas that can be used. If this information does not agree with the type of gas available, check with your local gas supplier.

  No attempt shall be made to convert the grill from the gas specified on the model/serial rating plate for use with a different gas type without consulting the serving gas supplier. The conversion kits specified must be used.

L.P. GAS:
Operating pressure: 11 inches (27.9 cm) W.C.
Supply pressure: 11 to 14 inches (27.9 to 35.5 cm) W.C.

NATURAL GAS:
Set pressure: 4 inches (10.2 cm) W.C.
Supply pressure: 7-14 inches (17.8 cm to 35.5 cm) W.C. maximum.

Line pressure testing:

Testing above 1/2 psi (3.5 kPa) or 14 inches (35.5 cm) W.C. (gauge):

- The grill and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures greater than 1/2 psig (3.5 kPa).

Testing below 1/2 psi (3.5 kPa) or 14 inches (35.5 cm) W.C. (gauge) or lower:

- The grill must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.5 kPa).

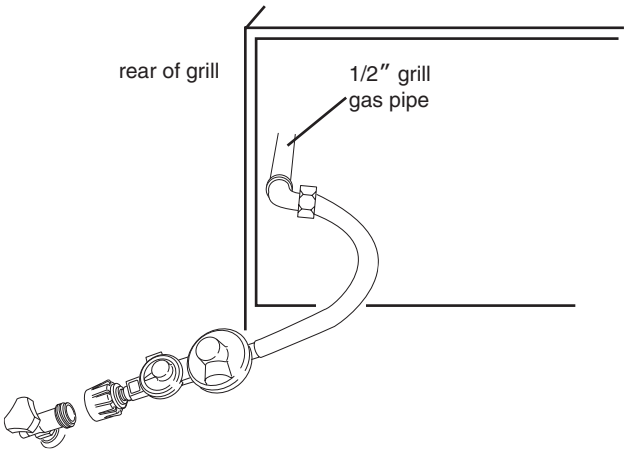
Portable Outdoor Grills

L.P. Gas:

This grill is equipped for use with an L.P. gas fuel tank. It is design-certified by CSA International for local L.P. gas supply or for Natural gas with appropriate conversion.

L.P. gas from a local L.P. gas supply:

IMPORTANT: The gas installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54 -latest edition. The qualified L.P. gas technician shall provide the L.P. gas supply to the selected grill location in accordance with the National Fuel Gas Code, ANSI Z223.1/NFPA 54 and local codes.



Natural gas conversion:

Conversion must be made by a qualified gas technician. The qualified natural gas technician shall provide the natural gas supply to the selected grill location in accordance with the National Fuel Gas Code ANSI Z223.1/NFPA 54 -latest edition, and local codes. For conversion to Natural gas, the Natural gas conversion kit must be used.

IMPORTANT: The gas installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54 -latest edition.

To convert to Natural gas, the Natural Gas Conversion Kit No. 4396312 must be used. Follow Instructions included with the kit.

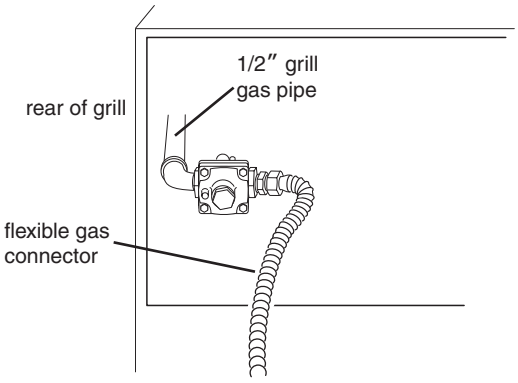
Built-In Outdoor Grills

(non-combustible construction)

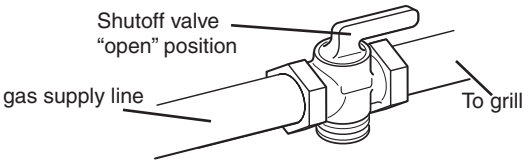
Natural Gas:

Built-in grill models are equipped for use with Natural gas. They are design-certified by CSA International for L.P. (propane or butane) gases with appropriate conversion.

Built-in models are set for natural gas use and have a pressure regulator with 1/2″ female pipe threads.



The supply line shall be equipped with an approved shutoff valve. This valve should be located in the same area as the grill and should be in a location that allows ease of opening and closing. Do not block access to the shutoff valve. The valve is for turning on or shutting off gas to the appliance.



L.P. gas conversion from a local L.P. gas supply:

Conversion must be made by a qualified person. A qualified natural gas technician shall provide the L.P. gas supply to the selected grill location in accordance with the National Fuel Gas Code ANSI Z223.1/NFPA 54 -latest edition, and local codes.

To convert to L.P. gas, the L.P. Gas Conversion Kit No. 4396311 must be used. Follow Instructions included with kit.

L.P. gas conversion using an L.P. fuel tank:

To convert to L.P. gas, the L.P. Gas Conversion Kit No. 4396311 must be used. Follow Instructions included with kit.

An L.P. gas cylinder, not larger than 20 pounds, must be purchased separately.

INSTALLATION INSTRUCTIONS

Portable Outdoor Grill Installation

Assemble Cooking Area

Portable Architect™ Series Outdoor Grill

⚠WARNING

Excessive Weight Hazard

Use two or more people to move and install grill.

Failure to do so can result in back or other injury.

1. Move grill into desired outdoor location.

2. Open the hood.

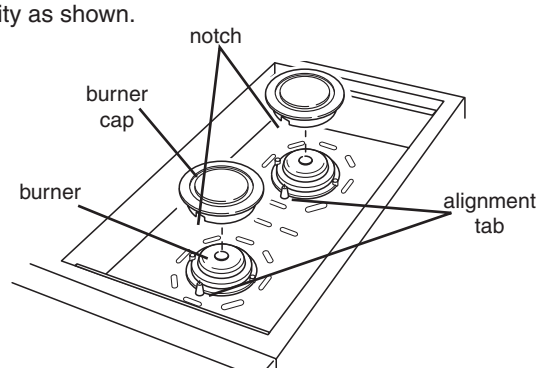
For models with side burners:

1. Remove side burner cover from the top of the carton that is located on the grill grate. Remove bubble wrap from side burner cover and set aside.

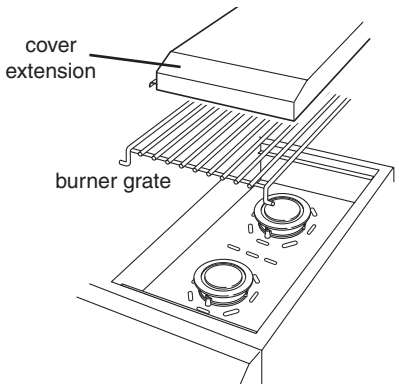
2. Open carton located on the grill grate. Remove side burner grate, unwrap and set aside.

3. Remove burners and burner caps from carton and unwrap.

4. Install each set of burners and caps inside the side burner cavity as shown.



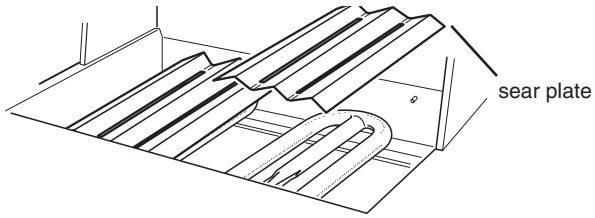
5. Install side burner grate and cover (with extension toward grill) as shown.



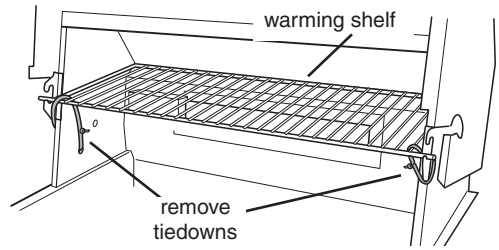
6. Dispose of/recycle all packaging material.

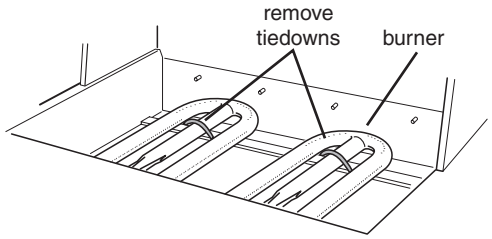
For all portable outdoor grills:

1. Lift off grill grates and set aside.
2. Remove sear plates and set aside.

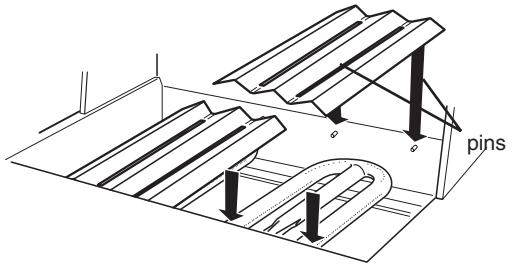


3. Remove tiedowns from burners and warming shelf.





4. Reinstall sear plates. Make sure sear plates are resting on pins.



Make gas connections

⚠WARNING

Explosion Hazard

Use a new CSA International approved "outdoor" gas supply line.

Securely tighten all gas connections.

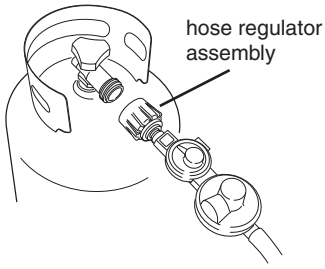
If connected to LP, have a qualified person make sure gas pressure does not exceed 11" (28 cm) water column.

Examples of a qualified person include:

licensed heating personnel,
authorized gas company personnel, and
authorized service personnel.

Failure to do so can result in death, explosion, or fire.

L.P./Propane: A 20 lb. L.P. tank must be purchased separately. Install the tank into the compartment below the grill and screw the hose/regulator assembly to tank as shown. The pressure regulator and hose assembly supplied with the grill must be used. Replacement pressure regulator and hose assembly specific to your model, is available from your outdoor grill dealer.



If converting to natural gas, see conversion kit requirements and "Gas Supply Requirements" section. Follow instructions included with kit.

1. Turn on the gas supply. Wait a few minutes for gas to move through the gas line.
2. Test all connections by brushing on an approved noncorrosive leak-detection solution. Bubbles will show a leak. Correct any leak found.
3. The ignitor battery is not factory installed. A 9 volt alkaline battery is located in the accessory box on the grill grate. Install battery at this time per the instructions in "Replacing the Ignitor Battery" section.
4. Go to "Check and Adjust the Burners" section.

If Converted to Natural Gas:

⚠WARNING

Explosion Hazard

Use a new CSA International approved "outdoor" gas supply line.

Securely tighten all gas connections.

If connected to LP, have a qualified person make sure gas pressure does not exceed 11" (28 cm) water column.

Examples of a qualified person include:

licensed heating personnel,
authorized gas company personnel, and
authorized service personnel.

Failure to do so can result in death, explosion, or fire.

This installation must conform with local codes and ordinances. In the absence of local codes, installations must conform with either the National Fuel Gas Code ANSI Z223.1, or CAN/CGA-B149.1 Natural Gas and Propane installation code.

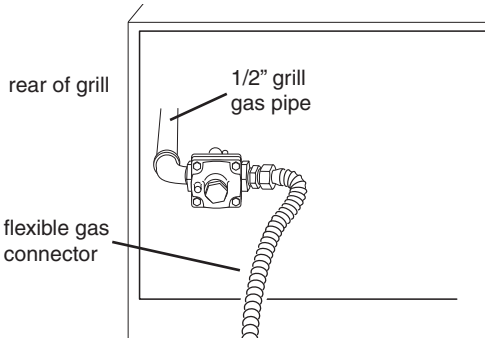
Copies of the standards listed above may be obtained from:

CSA International
8501 East Pleasant Valley Rd.
Cleveland, Ohio 44131-5575
National Fire Protection Association
One Batterymarch Park
Quincy, Massachusetts 02269

1. Make gas connections.

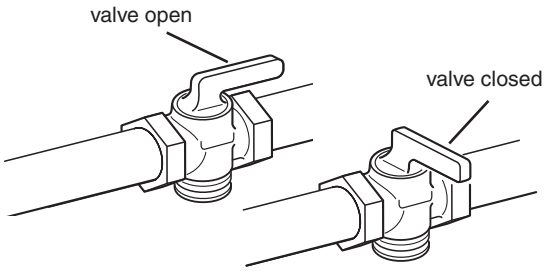
A combination of pipe fittings must be used to connect the grill to the existing gas line.

- If local codes permit, use an outdoor flexible stainless steel tubing gas connector, design-certified by CSA International, to connect the grill to the rigid gas supply line. 5/8″ diameter line is recommended. Using a wrench to tighten, connect the gas supply to the grill. Use pipe joint compound on all non-flared male threads. Do not kink or damage the flexible connector when moving the grill.
- Pipe-joint compounds suitable for use with L.P. gas must be used. Do not use Teflon® tape.



2. Open shutoff valve in the gas supply line. The valve is open when the handle is parallel to the gas pipe.

3. Test all connections by brushing on an approved noncorrosive leak-detection solution. Bubbles will show a leak. Correct any leak found.



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Built-In Outdoor Grill Installation

(non-combustible construction)

Built-In Architect™ Series Outdoor Grill

Make gas connections

⚠WARNING

Fire Hazard

Do not use grill near combustible materials.

Do not store combustible materials near grill.

Doing so can result in death or fire.

IMPORTANT: If grill is to be installed in a combustible enclosure, return this unit and replace it with the model which is manufactured for use in a combustible enclosure.

⚠WARNING

Fire Hazard

Do not install this grill on or near combustible materials.

Doing so can result in death or fire.

⚠WARNING

Excessive Weight Hazard

Use two or more people to move and install grill.

Failure to do so can result in back or other injury.

Natural Gas Use

This installation must conform with local codes and ordinances. In the absence of local codes, installations must conform with either the National Fuel Gas Code ANSI Z223.1 -latest edition, or CAN/CGA-B149.1 Natural Gas and Propane installation code.

1. Place grill into outdoor enclosure, but leave enough room in back to connect to gas supply.

⚠WARNING

Explosion Hazard

Use a new CSA International approved "outdoor" gas supply line.

Securely tighten all gas connections.

If connected to LP, have a qualified person make sure gas pressure does not exceed 11" (28 cm) water column.

Examples of a qualified person include:

licensed heating personnel,
authorized gas company personnel, and
authorized service personnel.

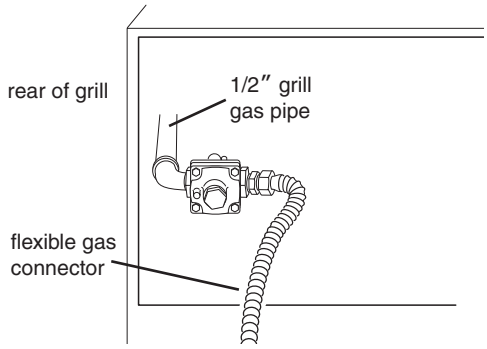
Failure to do so can result in death, explosion, or fire.

NOTE: If grill has been converted to L.P. gas, follow instructions in "If Converted to L.P. Gas" at the end of this section.

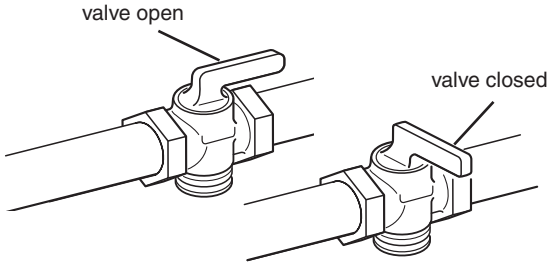
2. Natural gas connection only.

A combination of pipe fittings must be used to connect the grill to the existing gas line.

- If local codes permit, use an outdoor flexible stainless steel tubing gas connector, design-certified by CSA International, to connect the grill to the rigid gas supply line. 5/8″ diameter line is recommended. Using a wrench to tighten, connect the gas supply to the grill. Use pipe joint compound on all non-flared male threads. Do not kink or damage the flexible connector when moving the grill.
- Pipe-joint compounds suitable for use with L.P. gas must be used. Do not use Teflon® tape.



3. Open shutoff valve in the gas supply line. The valve is open when the handle is parallel to the gas pipe.



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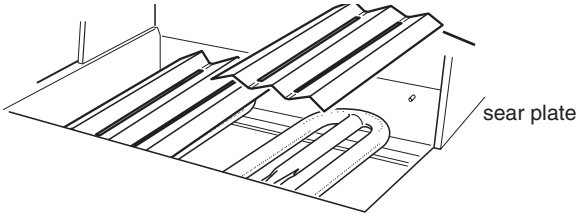
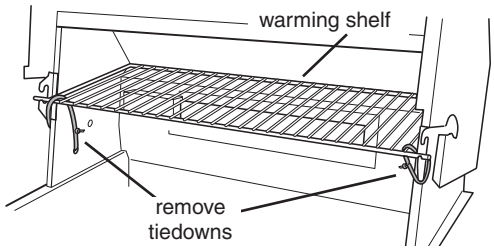
4. Test all connections by brushing on an approved noncorrosive leak-detection solution. Bubbles will show a leak. Correct any leak found.

Assemble cooking area

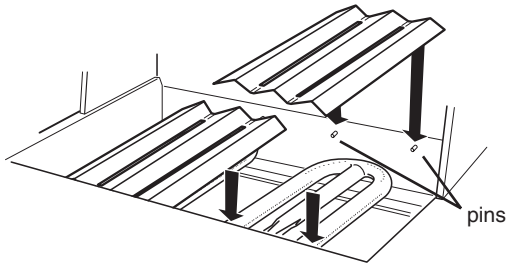
1. Open the hood.
2. For models equipped with rotisserie, remove the rotisserie's skewer from the grill.
3. Lift grill grates off of grill area and set aside.
4. Remove sear plates and set aside.



5. Remove tiedowns from burners and warming shelf.



6. Reinstall sear plates. Make sure sear plates are resting on pins.



Plug in grill light

⚠WARNING

Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

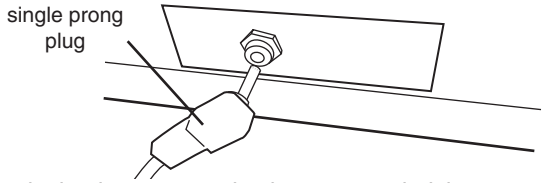
Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

1. This built-in outdoor grill comes with a power transformer plug assembly for the grill light. Plug in the single-prong plug in the receptacle on the left underside of the grill.



2. Plug in the three-prong plug into a grounded three-prong outlet under the grill inside the cabinet area.
3. The ignitor battery is not factory installed. A 9 volt alkaline battery is located in the accessory box on the grill grate. Install battery at this time per the instructions in "Replacing the Ignitor Battery" section.
4. Gently slide grill completely into outdoor enclosure.
5. Now go to the "Check and Adjust the Burners" section.

If converted to L.P. gas

⚠WARNING

Explosion Hazard

Use a new CSA International approved "outdoor" gas supply line.

Securely tighten all gas connections.

If connected to LP, have a qualified person make sure gas pressure does not exceed 11" (28 cm) water column.

Examples of a qualified person include:

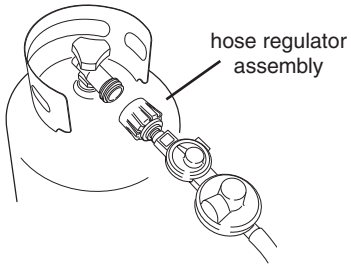
licensed heating personnel,
authorized gas company personnel, and
authorized service personnel.

Failure to do so can result in death, explosion, or fire.

1. Make gas connections.

   L.P./Propane: A 20 lb. L.P. tank must be purchased separately. Install the tank into the compartment below the grill and screw the hose/regulator assembly to tank as shown.

   The pressure regulator and hose assembly supplied with the L.P. conversion kit must be used.



2. Turn on the gas supply. Wait a few minutes for gas to move through the gas line.

3. Test all connections by brushing on an approved noncorrosive leak-detection solution. Bubbles will show a leak. Correct any leak found.
4. Go to “Check and Adjust the Burners” section.

Check and Adjust the Burners

The burners are tested and factory-set for most efficient operation. However, variations in gas supply and other conditions may make minor adjustments to air shutter or low flame setting necessary.

It is recommended that a qualified person make burner adjustments.

NOTE: No adjustment can be made to the rotisserie burner (not used on all models).

Checking and adjusting the grill burner flames requires removing the grate and sear plates.

Sear burner flame characteristics:

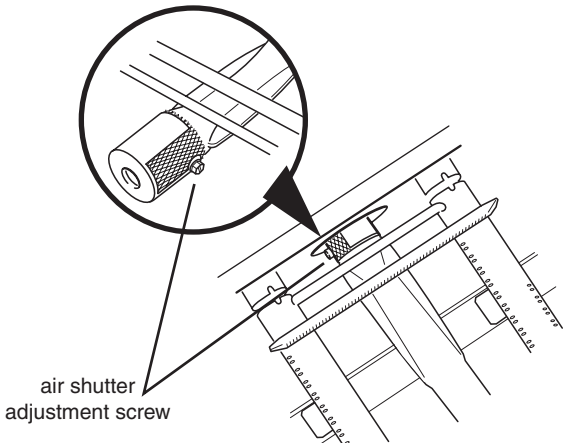
The flames of the grill burners and surface burners (not used on all models) should be blue and stable with no excessive noise or lifting (L.P./propane gas flames will have a slightly yellow tip). A yellow flame indicates not enough air. If flame is noisy or lifts away from the burner, there is too much air. Some yellow tips on flames when the burner is set to HI setting are acceptable as long as no carbon or soot deposits appear.

Check that burners are not blocked by dirt, debris, insect nests, etc. and clean as necessary. If they are clean, adjust air shutters as needed.

IMPORTANT: Before adjusting air shutters, let burners cool down.

Adjusting the air shutters:

1. Light grill using information in the “Grill Use” section.
2. Observe flame to determine which burners need adjustment and how the flame is acting. See “Sear burner flame characteristics” above.
3. Turn off the valve and wait until grill and burners are cool.
4. Remove grill grates, sear plates.
5. Remove burner and loosen air shutter adjustment screw.
   a. If flame is yellow (not enough air), turn air shutter counter-clockwise.
   b. If flame is noisy or lifts away from burner (too much air), turn air shutter clockwise.
   Adjustment should be from 1/8” to 1/4”.

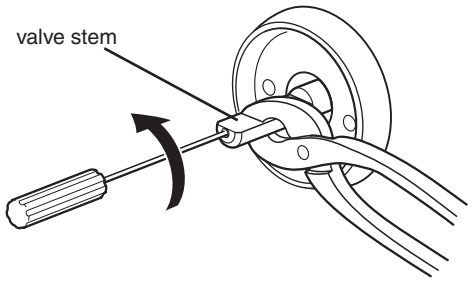


6. Tighten air shutter adjustment screw.
7. Replace burner sear plates and grates.
8. Ignite burner to check flames. See “Sear burner flame characteristics.”

Low flame adjustment:

If flame goes out on the “LO” setting, the low flame setting must be adjusted.

1. Turn off the valve and wait until grill and burners are cool.
2. Remove grill grates, sear plates.
3. Light grill using information in the “Grill Use” section.
4. Turn burner to its lowest setting and remove knob.
5. Hold valve stem with pliers and insert a thin flat-blade screwdriver into the shaft.
6. Watch the flame and slowly turn the screwdriver counter-clockwise.
7. Adjust flame to minimum stable flame.



8. Replace the control knob and turn off the burner.
9. Repeat Steps 3 through 8 for each burner if needed.
10. Replace the sear plates and grates after the burners have cooled.

OUTDOOR GRILL USE

Using your Outdoor Grill

⚠WARNING

Explosion Hazard

Do not store fuel tank in a garage or indoors.

Do not store grill with fuel tank in a garage or indoors.

Failure to follow these instructions can result in death, explosion, or fire.

⚠WARNING

Fire Hazard

Do not use grill near combustible materials.

Do not store combustible materials near grill.

Doing so can result in death or fire.

⚠WARNING

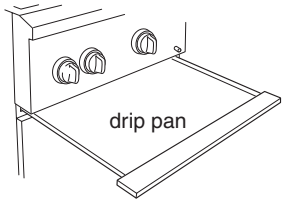
Food Poisoning Hazard

Do not let food sit on grill for more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

Prepare the gas supply

1. Open the hood completely. Do not light burners with the hood closed.
2. Make sure control knobs are turned to OFF. The drip pan must be in place and pushed all the way to the back.



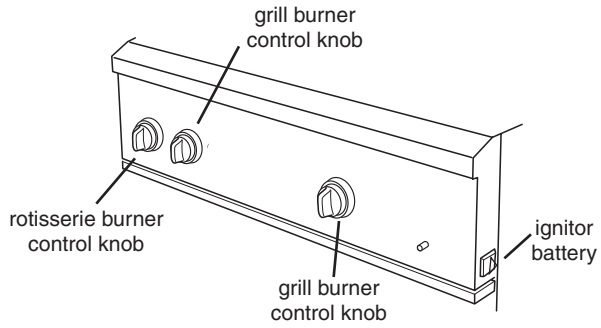
Turn the gas supply on:

1. For portable outdoor grills using an L.P./ propane gas cylinder: Slowly open the cylinder valve; do not “snap” open.

   NOTE: If flow limiting device does activate, your grill may not light. If your grill does light, the flames will be low and will not heat properly. Turn cylinder valve and all control knobs off and wait 30 seconds. After shutting off the cylinder, very slowly open cylinder valve and wait 5 seconds before lighting.

2. For outdoor grills using gas supply source other than L.P. gas cylinder: Turn the shut off valve to open position from the front of gas supply line.

Lighting the grill



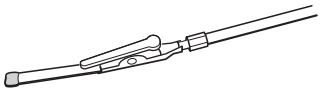
1. Do not lean over the grill.
2. Select the burner you want to lite and push the grill burner control knob in. Turn the knob to “LITE/HI”, while continuing to hold it in.
3. You will hear the “snapping” sound of the spark. When burner is lit, release the knob. Turn knob to desired setting.

   Repeat for each of the other burners as needed.

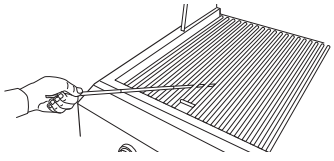
IMPORTANT:
If burner does not light immediately, turn the burner knob to “OFF” and wait 5 minutes before relighting.

Manually lighting main grill burners

1. Do not lean over the grill.
2. Remove the manual lighting extension from inside the drip tray.
3. Attach a match to the clip.



4. Strike the match to light it.
5. Guide the lit match between the grill grate and one of the slots in the sear plate.



6. Push in and turn the burner knob to “LITE/HI” for the burner closest to the lit match. The burner will light immediately. When burner is lit, turn knob to desired setting.
7. Repeat steps 3 through 6 for each main burner.
8. Remove match and replace manual lighting extension inside the drip tray.

IMPORTANT:
If burner does not light immediately, turn the burner knob to “OFF” and wait 5 minutes before relighting.

If any burners do not light after attempting to manually light them, contact the KitchenAid Experience Center.

Using the Side Burner

⚠WARNING

Burn Hazard

Do not let the burner flame extend beyond the edge of the pan.

Doing so can result in burns.

Remove the side burner cover. Do not light burners with the cover on.

Lighting the side burner

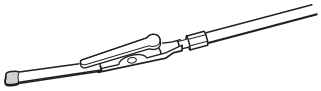
1. Do not lean over the grill.
2. Push in the side burner control knob. Turn the knob to "LITE/HI" and hold in.
3. You will hear the "snapping" sound of the spark. When burner is lit, release the knob. Turn knob to desired setting.

   Repeat for each of the other burners as needed.

IMPORTANT:
If burner does not light immediately, turn the burner knob to "OFF" and wait 5 minutes before relighting.

Manually lighting the side burner

1. Do not lean over the grill.
2. Remove the manual lighting extension from inside the drip tray.
3. Attach a match to the clip.

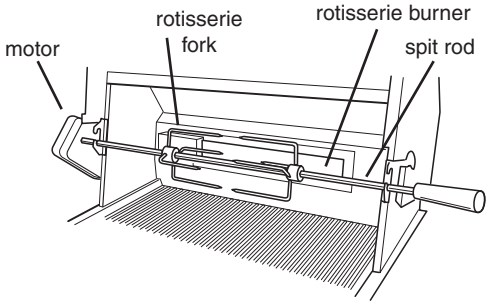


4. Strike the match to light it.
5. Guide the match to the burner you wish to light.
6. Push in and turn the burner knob to "LITE/HI" for the burner closest to the lit match. The burner will light immediately. When burner is lit, turn knob to desired setting
7. Repeat steps 3 through 6 for each burner.
8. Remove match and replace manual lighting extension inside the drip tray.

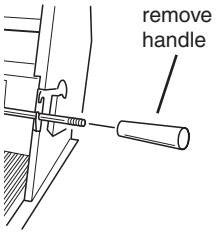
IMPORTANT:
If burner does not light immediately, turn the burner knob to "OFF" and wait 5 minutes before relighting.

If any burners do not light after attempting to manually light them, contact the KitchenAid Customer Experience Center.

Using the Rotisserie



IMPORTANT: On Model KFGR383SSS remove the handle from the spit rod when using the side burner.
The handle will get "HOT" and failure to remove it will cause the handle to crack and melt.



For best cooking results, do not use main grill burners when using the rotisserie.

The rotisserie system is designed to cook food from the rear using intense, searing infrared heat.

1. Remove warming shelf.
2. Mount rotisserie motor on the grill's mounting bracket. Position it securely into support bracket slots.
3. To load the spit rod, slide one of the rotisserie forks onto the spit rod with prongs facing away from handle.
4. Push spit rod through the center of the food, then slide second rotisserie fork into position.
5. Center the food and rotisserie forks on spit rod and tighten wing nuts on the rotisserie forks. If necessary, secure loose food portions with butcher's string only.
6. Once the food is positioned on spit rod, place pointed end of rod into rotisserie motor and lower spit rod onto supports at either side of the grill.
7. Plug single-prong plug into rotisserie motor.

⚠WARNING

Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

8. Plug three-prong rotisserie plug into a grounded three prong outlet.

To avoid product damage when not using the rotisserie, remove motor and store indoors. Remove spit rod and forks. Store out of reach of children.

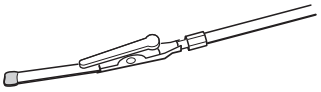
Lighting the rotisserie burner

1. Do not lean over the grill.
2. Push in the rotisserie burner knob and turn the knob to "LITE/HI". You will hear the "snapping" sound of the spark.
3. When the rotisserie burner lights, continue to hold the knob in for another 10 seconds, then release the knob and burner will stay lit. You will hear the "snapping" sound of the spark until the knob is released.

IMPORTANT: If the rotisserie burner does not light immediately, turn the burner knob to "OFF", wait 5 minutes before relighting.

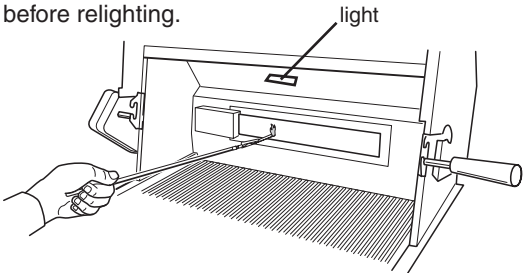
Manually lighting the rotisserie burner

1. Do not lean over the grill
2. Remove the manual lighting extension from inside the drip tray.
3. Attach a match to the clip.



4. Strike the match to light it.
5. Gently hold the lit match close to the rotisserie burner.
6. Push in and turn the rotisserie burner control knob to "LITE/HI". Hold this knob in for 10 seconds after the burner is lit. You will hear the "snapping" sound of the spark until after the knob is released.

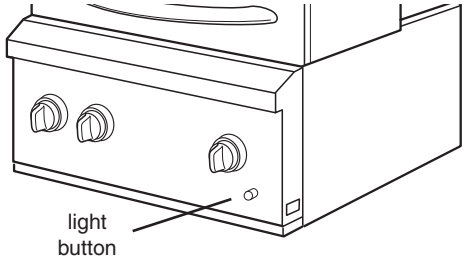
IMPORTANT: If the rotisserie burner does not light immediately, turn the rotisserie burner control knob to "OFF" and wait 5 minutes before relighting.



7. Remove the match and replace the manual lighting extension inside the drip tray.

Using the grill light (on some models)

1. The power transformer must be plugged in per the instructions in the "Plug in Grill Light" section.
2. Press the light button on the control panel to turn "on" or "off."



OUTDOOR GRILLING TIPS

⚠WARNING

Food Poisoning Hazard

Do not let food sit on grill for more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

Before Grilling

- Thaw food items before grilling.
- Preheat grill on high (use all grill burners) 7-10 minutes. The hood must be closed during preheating. Do not use back rotisserie burner for preheating. Preheating provides the high heat needed to brown and seal the juices.
- Shorten the preheat time when grilling high-fat cuts of meat or poultry, such as chicken thighs. This will help reduce flare-ups.
- Lightly oil the grill or the food when cooking low-fat cuts of meat, fish or poultry, such as lean hamburger patties, shrimp or skinless chicken breasts.
- Too much oil can cause gray ash to deposit on food.
- Trim excess fat from meats prior to cooking to prevent flare-ups.
- Make vertical cuts at 2" intervals around the fat edge of meat to help prevent the meat from curling while cooking.
- Add seasoning or salt only after the cooking is finished.

During Grilling

- Turn foods only once. Juices are lost when meat is turned several times.
- Turn meat just when juices begin to appear on the surface.
- Avoid puncturing or cutting the meats to test doneness. This allows juices to escape.
- It may be necessary to lower the heat setting for foods that cook a long time or are marinated or basted in a sugary sauce.
- If using a high flame, add barbecue sauce only during the last 10 minutes of cooking to avoid burning the sauce.
- The degree of doneness is influenced by the type of meat, cut of meat (i.e. size, shape and thickness), heat setting selected, and length of time on the grill.
- With the grill cover open the cooking time will be longer.

Cooking Methods

For optimal use of the Sure Sear™ system, the following cooking methods are recommended.

Direct Heat

Cooking by Direct Heat means the food is placed on grill grates directly above lighted burners. Hood position affects total cooking time.

Direct Heat sears the food. Searing is a process that seals natural juices in food by cooking with intense heat for a short period of time. While juices stay inside, the outside is browned with a flavorful grilled coating.

Indirect Heat

For best results, do not select the Indirect Heat cooking method when it is windy.

Cooking by Indirect Heat means the food is placed on the grill grate above an unheated burner, allowing heat from lighted burner(s) on either side to cook the food.

If possible, turn on two burners. Cook with the hood down. This will shorten the cooking time.

Indirect Cooking

Place food only on the grill grate over the OFF burners.

	Burner			
	1	2	3	4
27" grill	ON	OFF	—	—
36" grill	ON	OFF	ON	—

Grilling chart

- Knobs have High, Medium and Low setting for flame adjustment.
- Heat settings indicated are approximate.
- Grilling time based on heating two adjacent burners with food placed on grate directly above burners (Direct).
- Timings are affected by weather conditions.
- Remove excess fat from edge of chops and steaks. Score remaining fat at 2-inch intervals to prevent curling.
- When 2 temperatures are provided, example: Medium to Medium-Low, start with the first and adjust to how it is cooking.
- Cooking times may vary from chart times depending on the type of fuel, natural gas or L.P..

Food	Cooking Method/ Burner Setting	Time	Special Instructions
Beef			
Hamburgers 1/2 to 3/4 inch thick	DIRECT Medium	Medium (160°F) 10-15 minutes total	Grill, turning once.
Roasts Rib Eye, Sirloin	INDIRECT Medium/OFF/ Medium	Med-Rare (145°F) to Medium (160°F) 32-40 minutes per lb.	Tent with foil first 45-60 minutes of cooking time.
Steaks Porterhouse, Rib T bone, Top Loin Sirloin 1 inch	DIRECT Medium	Med-Rare (145°F) to Medium (160°F) 11-16 minutes total	Rotate steaks 1/4 turn to create criss-cross grill marks.
Porterhouse, Rib T bone, Top Loin Sirloin 1-1/2 inch	DIRECT Medium	Med-Rare (145°F) to Medium (160°F) 18-25 minutes total	
Top Round or Shoulder/Chuck (London Broil) 1-1/2 inch thick	DIRECT Medium	Med-Rare (145°F) to Medium (160°F) 22-29 minutes total	
Flank 1/2 inch thick	DIRECT Medium	Med-Rare (145°F) 11-16 minutes total	
Pork			
Chops, 1 inch thick	DIRECT Medium to Med-Low	Medium (160°F) 12-20 minutes total	
1-1/2 inch thick	DIRECT Medium to Med-Low	Medium (160°F) 30-40 minutes total	
Ribs 2-1/2 to 4 lbs.	INDIRECT Med/OFF/Med	Medium (160°F) 40-60 minutes total	Grill, turning occasionally. During last few minutes brush with barbecue sauce if desired. When done, wrap in foil.
Roast. Boneless Tenderloin 1 lb	DIRECT Medium	Medium (160°F) 18-22 minutes total	Turn during cooking to brown on all sides.
Ham, Half 8 to 10 lbs.	INDIRECT Med/OFF/Med	Reheat (140°F) 2 – 2-1/2 hours total	Wrap entire ham in foil and put on grill without pan or drip pan.
Ham Steak Precooked 1/2 inch thick	DIRECT Preheat Medium Grill Medium	Reheat (140°F) 7-10 minutes total	
Hot Dogs	DIRECT Medium	Reheat (145°F) 5-10 minutes total	Slit skin if desired.

Food	Cooking Method/ Burner Setting	Time	Special Instructions
Chicken			
Breast Boneless	DIRECT Medium	(170°F) 15-22 minutes total	For even cooking, pound to 3/4 inch.
Pieces 2 to 3 lbs.	DIRECT Med-Low to Medium	breast (170°F) thigh (180°F) 18-25 minutes total	Start bone side down.
Lamb			
Chops and Steaks Loin, Rib, Sirloin 1 inch thick	DIRECT Medium	Med-Rare (145°F) to Medium (160°F) 10-20 minutes total	
1-1/2 inches thick	DIRECT Medium	Med-Rare (145°F) to Medium (160°F) 16-20 minutes total	
Fish And Seafood			
Fillets, Steaks, Chunks Halibut, Salmon, Swordfish 8 oz.	DIRECT Medium	4-6 minutes per each 1/2 inch thickness of fish	Grill, turning once. Brush grill with oil to keep from sticking. Remove when inside is opaque and flaky with skin easily removed.
Whole Catfish, Rainbow Trout 8 - 11 ounces	DIRECT High	5-7 minutes per side	Grill, turning once. Brush grill with oil to keep from sticking. Remove when inside is opaque and flaky with skin easily removed.
Shellfish, Scallops, Shrimp	DIRECT Medium	4-8 minutes total	
Turkey			
Whole Breast (bone-in)	INDIRECT HI/OFF/HI	(170°F) 14-18 minutes per lb.	Tent with foil until last 30 minutes of cooking time.
One Half Breast (bone-in)	INDIRECT Medium/OFF/Medium	(170°F) 25-30 minutes per lb.	Start skin side down.
Whole 7 to 12 lb.	INDIRECT HI/OFF/HI	breast (170°F) thigh (180°F) 11-16 minutes per lb.	Less than 11 pounds.
Fresh Vegetables			
Corn on the cob	DIRECT Medium	20-25 minutes total	Soak in cold water 20 min. Do not husk. Shake off excess water.
Eggplant	DIRECT Medium	7-10 minutes total	Wash & cut into 1/2 inch slices or lengthwise. Brush with olive oil.
Onion, 1/2 inch thick	DIRECT Medium	8-20 minutes total	Grill, turning once. Brush with olive oil. Put a skewer through several slices to hold together.
Potatoes Sweet, whole	DIRECT Medium	40-70 minutes total	Wrap individually in heavy-duty foil. Grill, rotating occasionally.
Baking, whole	High	45-90 minutes total	
Peppers, roasted	DIRECT High	15-22 minutes total	Wash and place on grill whole. Char skin all around. Cool in a paper bag or plastic wrap to loosen blackened skin. Peel and remove seeds.
Squash, summer Zucchini	DIRECT Medium	7-10 minutes total	Wash & cut into 1/2 inch slices or lengthwise. Brush with olive oil.
Roasted Garlic	DIRECT Medium	20-25 minutes total	Cut off top, drizzle with olive oil and wrap in double layer of foil.

Rotisserie Cooking Tips

(Rotisserie available on some models)

⚠WARNING

Food Poisoning Hazard

Do not let food sit on rotisserie for more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

Rotisserie cooking rotates food in front of the rotisserie burner, creating an intense heat for searing the outside and sealing in natural juices.

- The rotisserie burner reaches cooking temperatures in about one minute. Do not preheat when using the rotisserie.
- Select tender meat and poultry.
- Allow at least 1 inch space between rotisserie burner and the food.
- To make cleanup easier, place a pan under the food to catch drippings.
- The cover can be opened or closed, but when using the rotisserie with the smoker the cover should be closed.
- Add barbecue sauce or glaze only during the last 10 minutes of cooking to prevent sauce from burning.

Trussing Poultry for the Rotisserie

1. Load the spit rod by sliding one of the forks on the rod, with the prongs facing away from the rod handle. Tighten the screw to keep it from slipping.
2. Push the rod through the center of the bird.
3. Cut 24″ of kitchen twine and center it under the bird, breast side up.
4. Wrap each end of the twine around the wings; catch each wing tip. Bring the twine tightly together at the top of the breast and knot. Do not cut off the extra twine.
5. Cut another 20 inches of string and lay it under the back of the bird. Wrap it around the tail then around the spit rod, cinching tightly.
6. Cross the legs on top of spit rod; tie twine around the crossed legs.
7. Connect the twine holding the legs to the twine holding the wings and knot. Cut off any bits of hanging twine.
8. Slide the second fork pushing the tines into the drumsticks.
9. Center the food and forks on the rod and tighten the thumbscrews. The bird should not rotate or be loose in any way.

Rotisserie Chart

- Use a portable meat thermometer to check internal doneness of the item.
- Turn off rotisserie burner when meat thermometer reads 5°F lower than desired internal temperature. Continue rotating, hood closed, for 10 minutes before carving.
- Timing is affected by weather conditions such as wind and outside temperature.

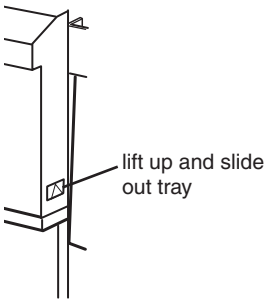
Food	Weight	Internal Doneness or Temperature (°F)	Approximate Grilling Time
Beef			
Roasts	4-6 lbs.	Med-Rare (145°F)	15-20 min. per lb.
Rib Eye		Medium (160°F)	20-25 min. per lb.
Sirloin Tip			
Rib, boneless			
Poultry			
Chicken	3-6 lbs.	breast (170°F) thigh (180°F)	25-30 min. per lb.
Turkey, whole	7-10 lbs.	breast (170°F) thigh (180°F)	11-20 min. per lb.
Lamb			
Boneless Leg	4-7 lbs.	Medium (160°F)	20-25 min. per lb.
Pork			
Loin roast, boneless	4-6 lbs.	Medium (160°F)	20-23 min. per lb.

OUTDOOR GRILL CARE

Replacing the ignitor battery

If ignitors stop sparking, the battery should be replaced.

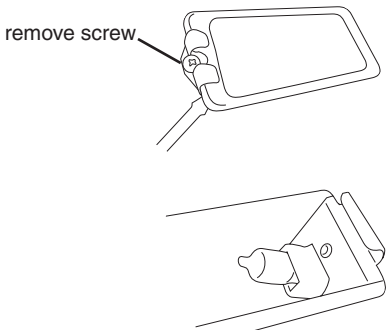
1. Push in and up at bottom of battery tray. Pull battery out.



2. Remove battery and replace with alkaline 9-volt battery.
3. Slide battery tray back into compartment, it will lock into place.

Changing the light bulb (on some models)

1. Unplug light.
2. To remove glass light cover, remove screw and gently pry downward with a small flat blade screwdriver at the left edge of the cover, near the screw, and pull away from the retainer.



3. Remove bulb from socket.
4. Replace bulb with a new 12-volt, 10-watt maximum, halogen bulb, using a tissue or wearing cotton gloves to handle the bulb. Do not touch the bulb with bare fingers.
5. Replace glass light cover by placing end without clip into the clip mounted on the grill, snap the screw end into place and tighten the screw.
6. Plug in light.

Cleaning

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the grill is cool. Always follow label instructions on cleaning products.

For routine cleaning, wash with soap and water using a soft cloth or sponge. Rinse with clean water and dry at once with a soft, lint-free cloth to avoid spots and streaks.

Never use steel wool to clean the grill, as it will scratch the surface.

Use vinyl grill cover, available from your local dealer, to protect finish from weather. See “Accessories” section.

Stainless Steel

IMPORTANT: Do not use soap-filled scouring pads, abrasive cleaners, Cooktop Polishing Creme, steel wool, gritty wash cloths or paper towels.

Cleaners should not contain chlorine. Damage may occur. Rub in direction of grain to avoid scratching or damaging the surface.

Food spills should be cleaned as soon as entire grill is cool. Spills may cause permanent discoloration.

- Use Stainless Steel Cleaner & Polish (Part No. 4396095). See “Requesting Assistance or Service” section to order.
- Use a mild liquid detergent or all-purpose cleaner according to label instructions.
- Rinse with clean water and dry at once with soft, lint-free cloth to avoid spots and streaks.
- Use vinegar to remove hard water spots. Rinse with water and dry thoroughly.
- Use a glass cleaner to remove fingerprints.

Grill grates

IMPORTANT: Never use a steel or fiber scraper on grill grates. Immediately after you are finished cooking, loosen food soil with a brass bristle brush. Turn all burners to “HI” for 10-15 minutes with the hood closed to burn off food soil. Turn off all burners, raise the hood and let grates cool. Use the brass bristle brush to remove ash from the grill grates.

When completely cool, grill racks can be removed for thorough cleaning. Clean them with a mild detergent and warm water.

For baked-on soil, prepare a solution of 1 cup (250 mL) ammonia to 1 gallon (3.75 L) water. Soak grates for 20 minutes, then rinse with water and dry completely.

Warming Shelf

- Use a mild liquid detergent (such as a dish detergent) or an all-purpose cleaner, following the label instructions. Rinse with clean water and dry with soft, lint-free cloth.
- For tough spots or baked-on grease, use Whirlpool Degreaser (Part No. 31552), a commercial degreaser designed for stainless steel. See “Requesting Assistance or Service” section to order.

IMPORTANT: Make sure gas supply is off and all control knobs are in the “OFF” position. Make sure the Side Burner is cool.

Exterior

The quality of this material resists most stains and pitting, providing that the surface is kept clean and protected.

- Apply stainless steel polish to all non-cooking areas before first use. Re-apply after each cleaning to prevent permanent damage to surface.

- Cleaning should always be followed by rinsing with clean warm water.
- Wipe the surface completely dry with a soft cloth.
- For tough spots or baked-on grease, use Whirlpool Degreaser (Part No. 31552), a commercial degreaser designed for stainless steel. See “Requesting Assistance or Service” section to order.

Interior

Discoloration of stainless steel on these parts is to be expected, due to intense heat from the burners.

- Cleaning should always be followed by rinsing with clean, warm water.
- Use a mild liquid detergent or all-purpose cleaner, following label instructions. Rinse with clean water and dry completely with a soft, lint-free cloth.
- A heavy-duty scrub sponge can be used with mild cleaning products. Always rub in the direction of the grain.
- For small, difficult-to-clean areas, use Whirlpool Degreaser (Part No. 31552), a commercial degreaser designed for stainless steel. See “Requesting Assistance or Service” section to order.

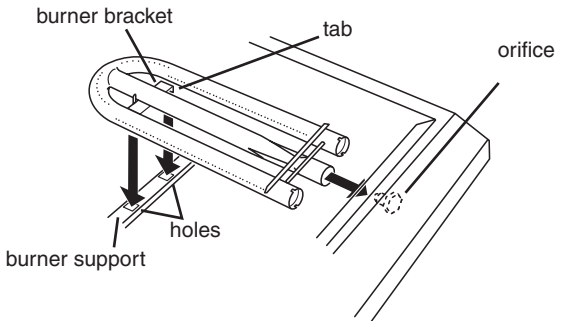
Side burner caps and grate

- Clean with a brass bristle brush.
- Wash grate using mild detergent, warm water and degreaser.
- Rinse with clean water and dry with soft, lint-free cloth.
- Use Stainless Steel Cleaner & Polish (Part No. 4396095). See “Requesting Assistance or Service” section to order.

U-shaped burners

* Clean the exterior of the burner with a wire brush.
* Clear any clogged burner ports with a straightened paper clip. Never use a toothpick as it may break off and clog the port.
* Use a flashlight to inspect into the burner through the burner inlet to ensure there is no blockage. If any obstruction is seen, use a metal coat hanger that has been straightened to clear them.

After inspecting the inside of burner for blockage, reassemble burner by sliding the middle tube of burner over orifice. Insert tabs on the burner bracket into the holes in burner support.



Drip tray

IMPORTANT: The drip tray should only be removed when grill is completely cool.

The full-width drip tray collects grease and food particles that fall through the grill. Remove tray and set on a flat surface.

- Wipe excess grease with paper towels.
- Use mild detergent, warm water. Rinse and dry thoroughly. Replace tray.
- Clean often to avoid grease build-up.

Knobs, plastic and flange area around knobs

IMPORTANT: Do not use steel wool, abrasive cleaners, or oven cleaner.

Do not soak knobs.

- Wash with mild detergent, using a soft cloth and warm water. Rinse and dry.

Control panel graphics

IMPORTANT: Do not use steel wool, abrasive cleaners or oven cleaner.

Do not spray cleaner directly onto panel.

Clean around the burner labels gently; scrubbing may remove printing.

- Wash with mild detergent, using a soft cloth and warm water. Rinse and dry.

Rotisserie spit rod handle
(On some models)

- Do not use steel wool, abrasive cleaners or oven cleaner.
- Wash with mild detergent, using a soft cloth and warm water. Rinse and dry.

Rotisserie spit rod and forks
(On some models)

- Wash with mild detergent, using a soft cloth and warm water. Rinse and dry.
- For stubborn areas, use a multi-purpose cleaner, a heavy-duty scrub sponge or mild abrasive cleaner.

Accessories

Custom Access Door Kits are available from your dealer.
27” (68.6 cm): Door Kit No. KBAD271SSS
30” (76.2 cm): Door Kit No. KBAD301SSS
36” (91.4 cm): Door Kit No. KBAD361SSS

Vinyl Grill Covers are available from your dealer.

Built-in models:
27” (68.6 cm): Cover No. 4396323
36” (91.4 cm): Cover No. 4396325

Portable models:
27” (68.6 cm): Cover No. 4396324
36” (91.4 cm): Cover No. 4396326
48” (121.9 cm) [36” (91.4 cm) grill with side burner]: Cover No. 4396634

Rotisserie kits for portable (freestanding) grills are available from your dealer.
27″ Rotisserie Kit No. KFRK271SSS
36″ Rotisserie Kit No. KFRK361SSS

KITCHENAID® GAS GRILL WARRANTY

ONE YEAR LIMITED WARRANTY

For one year from the date of purchase, when this grill is operated and maintained according to instructions attached to or furnished with the product, KitchenAid will pay for factory specified parts and repair labor to correct defects in materials or workmanship. Service must be provided by a KitchenAid designated service company.

SECOND THROUGH FIFTH YEAR LIMITED WARRANTY ON PARTS

In the second through fifth years from the date of purchase when this grill is operated and maintained according to instructions attached to or furnished with the product, KitchenAid will pay for factory specified parts to correct defects in materials or workmanship.

LIFETIME LIMITED WARRANTY ON STAINLESS STEEL COMPONENTS

For the life of the product, when this grill is operated and maintained according to instructions attached to or furnished with the product, KitchenAid will pay for replacement of the stainless steel body housing due to defective materials or workmanship. For the life of the product, when this grill is operated and maintained according to instructions attached to or furnished with the product, KitchenAid will pay for replacement parts for the stainless steel grill burners.

ITEMS KITCHENAID WILL NOT PAY FOR

1. Service calls to correct the installation of your grill, to instruct you how to use your grill, to replace or repair house fuses or to correct house wiring or plumbing.
2. Damages to the finish, such as scratches or discoloration that may occur during normal use.
3. Repairs when your major appliance is used for other than normal, single-family household use.
4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical or plumbing codes, or use of products not approved by KitchenAid.
5. Conversion kit or service call for the conversion of your gas grill from natural gas to L.P./propane or from L.P./propane to natural gas.
6. Replacement parts or repair labor costs for units operated outside the United States.
7. Pickup and delivery. This grill is designed to be repaired in the home.
8. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
9. Expenses for travel and transportation for product service in remote locations.
10. The removal and reinstallation of your appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.
11. Any labor costs after the first year.
12. Damage resulting from normal wear and tear of your gas grill.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. KITCHENAID SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS, SO THESE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS AND YOU MAY ALSO HAVE OTHER RIGHTS, WHICH VARY FROM STATE TO STATE.

Outside the 50 United States, this warranty does not apply. Contact your authorized KitchenAid dealer to determine if another warranty applies.

If you need service, first see the "Troubleshooting" section of the Use & Care Guide. After checking "Troubleshooting," additional help can be found by checking the "Assistance or Service" section or by calling KitchenAid. In the U.S.A., call **1-800-422-1230**.

Requesting Assistance or Service

To avoid unnecessary service calls, please check the "Grill" section. It may save you the cost of a service call. If you still need help, follow the instructions below.

If you need assistance or service in U.S.A.

Call toll-free at 1-800-422-1230, our consultants are available to assist you.

When calling: Please know the purchase date, and

the complete model and serial number of your appliance This information will help us better respond to your request.

Our consultants provide assistance with:

- Features and specifications on our full line of appliances
- Installation information
- Use and maintenance procedures
- Accessory and repair parts sales
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.)
- Referrals to local dealers, service companies, and repair parts distributors

KitchenAid designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States.

To locate the designated KitchenAid service company in your area, you can also look in your telephone directory Yellow Pages.

If you need replacement parts

If you need to order replacement parts, we recommend that you only use factory-authorized parts. These parts will fit right and work right, because they are made to the same exacting specifications used to build every new KitchenAid appliance.

To locate factory-authorized parts in your area, call 1-800-422-1230 for your nearest authorized service center, or KitchenAid Factory Service at 1-800-442-1111.

For further assistance

If you need further assistance, you can write to KitchenAid with any questions or concerns at:

KitchenAid Brand Home Appliances
Customer Experience Center
c/o Correspondence Dept.
2000 North M-63
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

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